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(54) Title: REDUCED MALTO-OLIGOSACCHARIDES (57) Abstract <p>Disclosed are a method for the reduction of an oligosaccharide mixture and an oligosaccharide mixture prepared thereby. In accordance with the disclosed invention, a mixture of oligosaccharides having a given DP profile is reduced to a DE of essentially zero by catalytically hydrogenating the mixture under reaction conditions sufficient to preserve the DP profile of the mixture, which reaction conditions typically include a reaction temperature ranging from about 50 °C to about 150 °C and a reaction pressure ranging up to about 1500 psi. Surprisingly, when the mixture is a malto-oligosaccharide mixture, the reduced mixture will have a superior color-fastness and thermal stability as compared to a similar unreduced mixture of malto-oligosaccharides, and also low reactivity towards nitrogen-containing species.</p>		

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REDUCED MALTO-OLIGOSACCHARIDES

RELATED APPLICATION

5 The present application claims priority to prior United States Provisional Application Serial No. 60/071,905, filed January 20, 1998, the entire contents of which are hereby incorporated by reference.

10 TECHNICAL FIELD OF THE INVENTION

The present invention relates generally to reduced malto-oligosaccharide species and methods for the preparation thereof.

15 BACKGROUND OF THE INVENTION

Oligosaccharides are commonly prepared by the controlled hydrolytic cleavage of starches. In the production of such oligosaccharides, the glycosidic linkages of the starch molecules are partially hydrolyzed
20 to yield at least one oligosaccharide species, and more typically, a mixture of oligosaccharide species. Each oligosaccharide species in the mixture may be characterized by its degree of polymerization (DP), which refers to the number of saccharide monomer units in the
25 molecule. Each oligosaccharide species also may be characterized by its dextrose equivalent (DE), which generally indicates the proportion of aldehyde, hemiacetal or ketone terminal groups in the molecule, and which is a measure of the reducing sugar content of the
30 oligosaccharide, expressed as a percentage of the total dry substance. The DE value and DP profile for a given

oligosaccharide mixture can vary substantially, depending, for example, upon the type of starch precursor used to obtain the mixture and the conditions employed for hydrolysis of the base starch.

5 Oligosaccharide mixtures prepared by the hydrolytic cleavage of starch typically include at least one malto-oligosaccharide species. Malto-oligosaccharides are characterized as having a saccharide backbone that comprises predominantly 1-4 glycoside linkages. Malto-
10 oligosaccharides having a DE less than 20 are known as maltodextrins, whereas malto-oligosaccharides having a DE of 20 or greater are known as syrup solids.

It is known in the art to reduce malto-oligosaccharides and other starch hydrolyzates by reducing
15 the terminal groups in the malto-oligosaccharide or starch hydrolyzate molecule. Such reduced malto-oligosaccharides and other starch hydrolyzates are useful in a variety of applications, including, for example, sweetening agents and texturing agents in products intended for ingestion by
20 animals or humans. Examples of such products include sweets, chewing gums, syrups, food additives, pharmaceutical agents, and so forth. Typically, starch hydrolyzates have been reduced via enzymatic, catalytic, or chemical methods. For example, U.S. Patent 2,280,975
25 describes a process for the production of polyhydric alcohols via catalytic reduction of mono- and disaccharides. A more recent patent, U.S. Patent 4,322,569, discloses the reduction of monosaccharides by contacting the monosaccharide with hydrogen in the
30 presence of a nickel catalyst in a catalytic bed.

Known processes for the reduction of and starch hydrolyzates suffer from a number of drawbacks. For example, it is often desired to reduce a malto-oligosaccharide to a DE of zero or essentially zero. Typically, such would be accomplished by substantially completely catalytically hydrogenating the malto-oligosaccharide until the desired DE value is obtained. When malto-oligosaccharides are reduced in accordance with such methods, however, the polysaccharide backbones of the individual species in the mixture may become cleaved, as reported, for example in the aforementioned U.S. Patent 2,280,975 with regard to the reduction reaction disclosed therein. Such cleavage of the polysaccharide backbone will cause the DP of the cleaved species in the malto-oligosaccharide to become lower, and will cause an alteration in the overall DP profile of the malto-oligosaccharide mixture. Such alteration of DP profile may cause certain physical properties of the mixture, such as viscosity, to change, thus potentially requiring alteration of processes in which the mixture is intended for use.

Another problem in the art pertains to the color-fastness of malto-oligosaccharides. Malto-oligosaccharides are typically characterized by having a non-zero DE value. One problem with known malto-oligosaccharides is that solutions thereof may tend to yellow under certain conditions, for example, under conditions of heat, alkaline pH, or traces of nitrogen-containing compounds, thus causing visual degradation of the product in which the malto-oligosaccharide is

incorporated or other undesired effects. This tendency towards color formations is indicative of the chemical reactivity of the malto-oligosaccharides under the foregoing conditions, particularly towards nitrogen compounds.

In light of these shortcomings in the art, there exists a need for a method for reducing a malto-oligosaccharide to a DE of essentially zero without altering substantially the DP of the malto-oligosaccharide, and particularly for reducing a mixture of malto-oligosaccharides to a DE of essentially zero without altering substantially the DP profile of the mixture. A further need in the art exists for a malto-oligosaccharide product having an improved resistance to color formation. The general objects of the present invention are to provide a method and a product that overcome the foregoing drawbacks of the prior art.

THE INVENTION

The foregoing general objects have been achieved by the present invention, which provides a method for the catalytic reduction of an oligosaccharide, and which further provides a reduced oligosaccharide prepared thereby. In accordance with the invention, a method for substantially reducing a mixture of a plurality of oligosaccharide species is provided. The oligosaccharide species may differ at least in DP value, thus defining a DP profile for the mixture. In the preferred embodiment of the invention, the method comprises the steps of providing the oligosaccharide mixture, and catalytically

hydrogenating the mixture under hydrogenation conditions suitable to substantially preserve the DP profile of the mixture. Surprisingly, it has been found that catalytic hydrogenation of oligosaccharides such as maltodextrins in the presence of a metal catalyst, such as platinum, palladium, ruthenium, rhodium, or nickel, at temperatures ranging from about 50° C to about 150° C and pressures ranging up to about 1500 psi will be effective in substantially reducing the DE of the mixture to zero or essentially zero, without substantially altering the DP profile of the mixture. In another embodiment of the invention, the method comprises catalytically reducing an oligosaccharide or mixture of oligosaccharides at a pH ranging from about 3.5 to about 8.5. In either embodiment, the invention is more generally contemplated to be useful in connection with the catalytic reduction of polysaccharides.

In accordance with a preferred embodiment of the invention, a mixture of reduced malto-oligosaccharide species is catalytically reduced. The species differ in at least DP value thus defining a DP profile for the mixture. Surprisingly, it has been found that, when a starting malto-oligosaccharide mixture is catalytically hydrogenated in accordance with the invention, the reduced malto-oligosaccharide mixture thus formed will have a DP profile that is not substantially altered as compared with the DP profile of the starting malto-oligosaccharide mixture. It has further surprisingly been found that the resistance to color formation of the reduced malto-oligosaccharide, as measured by the light absorbance

thereof, is improved relative to the starting mixture of unreduced malto-oligosaccharides. A liquid mixture of the reduced malto-oligosaccharides will be stable, and, it is believed, relatively more stable than a liquid mixture of
5 unreduced malto-oligosaccharides.

Further features and objects of the invention will be apparent from the following description and appended claims.

10 DESCRIPTION OF THE PREFERRED EMBODIMENTS

The method of the invention is applicable to any oligosaccharide species or mixture of a plurality of oligosaccharide species, and more generally to polysaccharide species and mixtures thereof. By
15 "polysaccharide" and "oligosaccharide" are is contemplated any species comprised of plural saccharide units, whether linked by 1-4 linkages, 1-6 linkages, or otherwise. For example, the invention is applicable in the reduction of malto-oligosaccharides and mixtures
20 thereof, as well as other oligosaccharides. By "malto-oligosaccharides" is contemplated any species comprising two or more saccharide units linked predominately via 1-4 linkages, and including maltodextrins and syrup solids. In preferred embodiments, in the reduced malto-
25 oligosaccharides of the invention, at least 50 percent of the saccharide units in the malto-oligosaccharide are linked via 1-4 linkages. More preferably, at least about 60 percent of the saccharide units are linked via 1-4 linkages; even more preferably, at least about 80 percent
30 of the saccharide units are so linked. The malto-

oligosaccharides may include saccharide species having an odd DP value, and the profile may be partially defined by a saccharide species having a DP value of 1, for example, dextrose or sorbitol. The mixture further may include
5 other saccharide species or other components.

While the invention finds applicability with respect to any malto-oligosaccharide mixture, the invention is particularly applicable to malto-oligosaccharide species in which at least a portion of the malto-oligosaccharides
10 in the mixture have a DP value greater than 5. Preferably, at least one of the malto-oligosaccharide species in the mixture has a DP value of 8 or more. More preferably, at least one species has a DP value of at least 10. For example, in preferred embodiments of the
15 invention, at least 80 percent of the malto-oligosaccharide species in the mixture have a DP greater than 5, and at least 60 percent may have a DP greater than 8. In another embodiment, at least 80 percent of the malto-oligosaccharides species have a DP greater than
20 10. In some embodiments of the invention, the DP profile of the starting mixture is such that at least 75 percent of the malto-oligosaccharides species in the mixture have a DP greater than 5 and at least 40 percent of the species in the mixture have a DP greater than 10. Such
25 starting materials may be obtained conventionally, for example, by the partial hydrolysis of starch.

Suitable malto-oligosaccharides are sold as maltodextrins under the trademark MALTRIN® by Grain Processing Corporation of Muscatine, Iowa. The MALTRIN®
30 maltodextrins are malto-oligosaccharide products, each

product having a known typical DP profile. Suitable MALTRIN® maltodextrins that may be reduced in accordance with the present invention include, for example, MALTRIN® M040, MALTRIN® M050, MALTRIN® M100, MALTRIN®
5 M150, and MALTRIN® M180. Typical approximate DP profiles of the subject MALTRIN® maltodextrins are set forth in the following table (the DP profiles being approximate as indicated in the table):

Typical DP profile (% dry solids basis)						
DP profile	M180	M150	M100	M050	M040	
DP>8	46.6 ±4%	54.7 ±4%	67.8 ±4%	90.6 ±4%	88.5 ±4%	
DP 8	3.9 ±2%	4.8 ±1.5%	4.5 ±1.5%	1.5 ±1%	2.0 ±1%	
DP 7	9.5 ±2%	9.1 ±1.5%	7.0 ±1.5%	1.5 ±1%	2.4 ±1%	
DP 6	11.4 ±2%	8.4 ±1.5%	6.1 ±1.5%	1.4 ±1%	1.8 ±1%	
DP 5	5.9 ±2%	4.7 ±1.5%	3.3 ±1.5%	1.3 ±1%	1.3 ±1%	
DP 4	6.4 ±2%	5.5 ±1.5%	3.7 ±1.5%	1.1 ±1%	1.4 ±1%	
DP 3	8.3 ±2%	6.7 ±1.5%	4.2 ±1.5%	1.0 ±1%	1.4 ±1%	
DP 2	6.2 ±2%	4.8 ±1%	2.5 ±1%	0.8* ±1%	0.9* ±1%	
DP 1	1.8 ±1.5%	1.3 ±1%	0.7* ±1%	0.8* ±1%	0.3* ±1%	

* MINIMUM VALUE = 0%

The invention encompasses reduced maltodextrins having substantially the foregoing approximate DP profiles, however made. Other suitable malto-oligosaccharides include other maltodextrins, such as MALTRIN® M440, 5 MALTRIN® 4510, MALTRIN® M550; MALTRIN® M580, an MALTRIN® M700, as well as corn syrup solids such as MALTRIN® M200 and MALTRIN® M250 (these having a DE>25). The invention is not limited to malto-oligosaccharides species, and indeed, any suitable polysaccharide may be employed as a 10 starting material in conjunction with the present invention.

In accordance with the invention, the starting material comprising the polysaccharide or mixture of polysaccharides is substantially reduced, in some cases 15 to a DE of essentially zero, under conditions suitable to substantially preserve the DP profile of the starting materials. By "substantially reduced" is meant that the DE of the reduced polysaccharide is reduced by at least about 85%, and preferably at least about 90%, relative to 20 the initial DE of the polysaccharide starting materials. The term "essentially zero" as used herein with respect to DE value refers to a hydrogenated product having a DE of less than about 1. By "substantially preserved" as used herein with respect to DP profile is meant that, in 25 the reduced product, the oligosaccharide percentage of at least a majority of the polysaccharide species having a given DP value does not differ by more than about 7%, preferably no more than about 4%, more preferably no more than about 2%, and most preferably no more than about 30 0.75%, based on 100% of the polysaccharide species and

relative to the corresponding species of like DP value in the starting material prior to reduction.

The hydrogenation of the polysaccharide may be accomplished in any suitable manner. For example, in one
5 embodiment of the invention, the hydrogenation is accomplished chemically, using sodium borohydride or another hydride donor. Preferably, however, the hydrogenation is accomplished catalytically, in the presence of a metal catalyst suitable for catalyzing the
10 hydrogenation of the polysaccharide in the presence of hydrogen. Examples of suitable hydrogenation catalysts include palladium, platinum, ruthenium, rhodium, and nickel. The metal catalyst may be in the form of the neutral metal, or may be in the form of suitable metal
15 alloy, oxide, salt, or organometallic species. Preferably, the catalyst is nickel or an activated nickel species, (such as a molybdenum promoted nickel species). Examples of suitable commercially available catalysts include A-7063 (Activated Metals and Chemicals, Inc.); H-
20 07 (Engelhard); Raney™ 3110, 3111, and 3201 (Davison Chemical); and BK113W (Degussa), with the most preferred catalyst being Raney™ 3110. The catalyst may be employed in any amount effective to catalyze hydrogenation of the polysaccharide species, and preferably is present in an
25 amount ranging from about 0.5 to about 10% (w/w polysaccharide) in the reaction mixture.

The hydrogenation of the malto-oligosaccharide or other polysaccharide is accomplished under pressures and temperatures suitable to maintain the DP profile thereof.
30 The reaction pressure preferably ranges up to about 1500

psi. More preferably, the pressure ranges from about 200 psi to about 1200 psi; even more preferably the pressure ranges from about 400 psi to about 700 psi. The reaction temperature preferably ranges from about 50 to about 150° C; more preferably, the temperature ranges from about 100° C to about 130° C; even more preferably, the temperature ranges from about 110° C to about 120° C. Hydrogen optionally may be introduced into the reaction vessel at any rate effective to reduce the polysaccharide. Preferably, the vessel is filled with hydrogen, and additional hydrogen is added a purge rate of up to about 2.5 L/min for a 2.0L reaction vessel.

The reaction may take place in any medium suitable to effectuate the hydrogenation of the saccharide mixture. Preferably, the reaction takes place in an aqueous medium, under pH conditions suitable for the hydrogenation reaction to proceed. The pH of the medium preferably ranges from about 3.5 to about 8.5, more preferably from about 4.5 to about 6.5, and even more preferably from about 5 to about 6. The invention is generally contemplated in some embodiments to comprise the step of catalytically reducing a polysaccharide mixture in aqueous solution at the specified pH ranges. For example, the invention encompasses a method comprising the steps of providing an oligosaccharide or oligosaccharide mixture, such as a malto-oligosaccharide mixture, and catalytically hydrogenating the mixture in aqueous solution at a pH ranging from about 3.5 to about 8.5.

To ensure adequate hydrogenation under these temperatures and pressures, the reaction mixture should be vigorously agitated. Hydrogenation should proceed for a time sufficient for the DE value of the polysaccharide mixture to be reduced to essentially zero. In preferred
5 embodiments of the invention, the reaction time ranges from about 0.5 hours to about 72 hours, more preferably, from about 1 hour to about 8 hours, even more preferably, about 2 to about 4 hours.

10 The reaction may be performed in a catalytic bed containing the metal catalyst. In accordance with this embodiment of the invention, the polysaccharide and hydrogen are continuously introduced into the reaction bed under conditions sufficient to reduce the DE of the
15 polysaccharide to a value of essentially zero while maintaining the DP profile. The temperature and pressure conditions in the catalytic bed may be substantially as hereinbefore described.

Surprisingly, it has been found that reduced malto-
20 oligosaccharides prepared in accordance with the present invention have low light absorbance values. For example, in preferred embodiments of the invention, the absorbance of the reduced malto-oligosaccharide is less than about 0.25; more preferably, the absorbance is less than about
25 0.15, after holding a solution of the malto-oligosaccharide at 75° C and pH 10 for two hours. As used herein, the absorbance refers to the absorbance at 450 nm of a 10% solution of the malto-oligosaccharide, as measured in a 1 cm cell. In contrast, the UV absorbance
30 of MALTRIN® M100, a product which has a DE of about 10,

is about 0.73 after being treated under the same conditions. The surprisingly low light absorbance of the reduced malto-oligosaccharides of the present invention after stressing under the aforementioned reaction
5 conditions indicates an enhanced resistance to color formation.

The reduced malto-oligosaccharides and other polysaccharides prepared in accordance with the process of the invention may be used in most or all applications
10 in which a non-reduced polysaccharide was previously used. With respect to at least malto-oligosaccharides, examples of such applications include film-forming agents; bulking agents, carrying agents for dry products or capsules; fillers for products such as creams and
15 lotions; binders for roller compaction/granulation applications; medical and nutritional agents; soaps and cleansers; spray-drying agents; tableting agents; crystallization inhibitors; sweetness controllers; cryoprotectants; and so forth. The reduced malto-
20 oligosaccharides of the invention are believed to be substantially unreactive toward proteinaceous species, thus potentially leading to enhanced properties in related applications. Of course, the invention is not limited in applicability to the foregoing specific
25 applications, and the process and product of the invention may find utility in other applications as well.

For example, the reduced malto-oligosaccharides may be used in a method for freezing a biological sample, the biological sample being a cell; tissue, protein, DNA, or
30 other sample. It is known in the art to lyophilize such

samples by forming an aqueous solution of the sample, and then to remove water from the solution. Maltodextrins are commonly used as cryoprotectants to protect the sample against damage caused by ice crystallization during lyophilization. One problem with the use of conventional maltodextrins as cryoprotectants is that the reactivity of malto-oligosaccharides causes unwanted reactions, such as glycosylation or cross-linking of proteins. The reduced malto-oligosaccharides of the present invention may be employed in a method that includes the steps of providing a biological sample in an aqueous solution, adding to the sample a reduced malto-oligosaccharide to form a combination, and lyophilizing the combination. The reduced malto-oligosaccharide preferably is a mixture of malto-oligosaccharides prepared in accordance with the foregoing teachings. It has surprisingly been found that the reduced malto-oligosaccharides prepared in accordance with the invention function well as cryoprotectants, and the reduced reactivity protects against reaction with proteins and other nitrogen-containing species.

The following examples illustrate preferred embodiments of the invention, but should not be construed as limiting in scope.

Example 1

Reduction of Maltodextrin

In 650 ml of deionized water was dissolved 567 g of MALTRIN® M100 maltodextrin (5.6% moisture). Sodium borohydride, 28.5 ml (12% solution, 14M NaOH) was slowly

added to the stirred mixture at ambient temperature. The initial pH of the solution was measured and found to be pH 11.8.

5 The mixture was stirred overnight (17.5 hrs.) and quenched by adjusting the pH with 7% HCl solution to a pH of 7.3. The sample was then frozen and freeze-dried to yield 573 g of product, the product including 2% moisture and 5.37% ash.

10 A 393 g sample of product was prepared by purifying the product by passing the product through two series of alternating columns of DOWEX™ MONO 88 strong cationic exchange resin in the hydrogen form, and of DOWEX™ MONO 66 weak anionic exchange resin in the free base form. The DP profile was then determined.

The following results were obtained:

DP	Approximate DP profile of MALTRIN® M100 (as measured via HPLC analysis) (% dry solid basis)	DP profile of Reduced Maltodextrin Mixture (% dry solid basis)
DP>8	67.3%	67.0%
DP 8	4.6%	4.6%
DP 7	6.9%	7.1%
DP 6	5.9%	6.0%
DP 5	3.1%	3.4%
DP 4	3.8%	3.8%
DP 3	4.4%	4.5%
DP 2	2.8%	2.7%
DP 1	1.0%	0.2%

The DE value of the MALTRIN® M100 starting material was 11.8. In contrast, the DE value of the reduced maltodextrin mixture was 0.8.

Thus, it is seen that the DE of the maltodextrin mixture was reduced to a DE of essentially zero, while the DP profile was substantially preserved.

10

Example 2 Catalytic Maltodextrin Reduction

To 450 ml water was added 265 g MALTRIN® M100 maltodextrin (5.5% moisture). The mixture was stirred

for 30 minutes at room temperature to obtain a clear solution. To the solution was added 22.4g of a 50% slurry of activated nickel (Acros) in water (9% w/w catalyst/maltodextrin). This solution was stirred for
5 another 10 minutes, and the pH was measured as pH 8.5.

The mixture was transferred to a 2.0L Parr 4522M reactor. The reactor was sealed and stirring was commenced at 550 rpm. Subsequently, the reactor was pressurized to 1150 psi with hydrogen gas and heated to
10 115° C to initiate hydrogenation of the maltodextrin. After five hours, the reaction was stopped by cooling, and the vessel was then depressurized.

The reaction contents were filtered through Whatman No. 1 filter paper to give a clear viscous solution
15 having a pH of 6.85 and 33% solids. About 250 g of material having an ash content of about 0.16% was recovered. The sample was combined with products from replicate hydrogenation runs, ion exchanged as in Example 1, and freeze dried.

20 This experiment was repeated ten times with selected pressure, temperature, and stirring ranges, and the following results were obtained.

	1000	1150	1000	1000	1000	1000	1300	1000	1300
psi	1000	1150	1000	1000	1000	1000	1300	1000	1300

Temp	100	115	130	130	100	130	130
(° C)							

Rpm

[illegible]

DP>8	67.3	65.0	66.1	65.6	66.6	66.0	64.6	66.7	66.4	65.5	65.9
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[illegible]

DP 7	6.9	7.2	7.4	7.4	7.4	7.4	7.3	7.4	7.4	7.2
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[illegible][illegible]

DP 4	3.8	4.1	3.8	3.8	3.8	3.8	3.9	3.8	3.8	3.9	3.8
DP 3	4.4	4.2	4.5	4.5	4.4	4.5	4.5	4.4	4.5	4.5	4.4
DP 2	2.8	2.7	2.8	2.8	2.7	2.8	2.8	2.7	2.7	2.8	2.8
DP 1	1.0	0.8	1.0	1.4	0.8	1.0	2.2	0.8	0.8	1.5	1.5
DE	11.8	0.6	<0.5	<0.5	0.98	<0.5	0.3	0.6	0.8	<0.5	0.4

The best results were obtained when hydrogenation pressure was between 1000 and 1300 psi, temperature was between 100°-130° C, and impeller speed was >500 rpm. It is further contemplated that as the hydrogen purge rate and agitation are increased, lower reaction temperatures and pressures are realizable thereby.

As demonstrated, the DP profile of the starting material was substantially preserved upon reduction in each case, while the DE was reduced to a value of essentially zero.

Example 3 Catalytic Maltodextrin Reduction

MALTRIN® M180 maltodextrin, 519 g (5.5% moisture) was added to 881 ml water and stirred for approximately 30 minutes to obtain a clear solution. Raney™ nickel GD3110 (Grace Davison), 18.4 g (3.7% dry solids basis catalyst/maltodextrin w/w) was added and the mixture was stirred for another 10 minutes at room temperature. The entire mixture (ca. 35% solids) was then transferred to a 2.0L Parr 4522 M reactor. The unit was sealed and stirring was continued at 600 rpm. The Parr reactor was pressurized to 500 psi with hydrogen gas and heated to 120° C. After 4 hours at 120° C, the reaction was stopped by cooling and then depressurization. The reaction contents were filtered through Whatman No. 1 filter paper to give a clear viscous solution. The sample was then ion exchanged as set forth in Example 1. No detectable ash was found after ion exchange. The sample was freeze dried after ion exchange to yield a maltodextrin mixture having

a DE of 0.46, an ash content of 0%, and the following DP profile.

DP	DP profile (% dry solids basis)
DP>8	46.2%
DP 8	4.0%
DP 7	9.4%
DP 6	11.1%
DP 5	5.9%
DP 4	6.4%
DP 3	8.5%
DP 2	6.4%
DP 1	2.0%
DE	0.46

Example 4

Absorbance Evaluation

5 **Absorbance Evaluation**

Samples of MALTRIN® M100 maltodextrin, ion-exchanged MALTRIN® M100 maltodextrin, and reduced MALTRIN® M100 maltodextrin (from Example 1) were held at 75° C for two hours in solution at a pH of about 10. The absorbance of a 10% solution of each sample was thereby obtained using a 10 1 cm cell.

	SAMPLE	ABSORBANCE (10%/1cm)
15	MALTRIN® M100	0.74
	Reduced MALTRIN® M100	0.07

As shown, the 450nm absorbance of reduced MALTRIN® M100 maltodextrin is significantly lower as compared to non-reduced MALTRIN® maltodextrins, thus indicating a lower reactivity. It is believed that the decrease in absorbance is largely due to the reduction of the maltodextrin in accordance with the invention.

Example 5 Catalyst Evaluation

10 This example comparatively evaluates a number of activated nickel catalysts.

To 900 ml water was added 600 g MALTRIN® M180 maltodextrin (5% moisture). The mixture was stirred for 30 minutes at room temperature to ensure dissolution, then
15 poured into a 2.0L Parr 4522M reactor. Activated sponge nickel was added to the reactor (3.7% w/w catalyst/maltodextrin), after which the reactor was sealed and stirred at 600 rpm.

The reactor was pressurized to 1000 psi and heated to
20 110° C. Hydrogen was introduced into the reaction at a rate of about 0.5 L/min. A sample of the reaction mixture was taken after 2 hours, and the reaction was stopped after four hours and a final sample taken. The experiment was repeated several times.

25 The samples were filtered, ion-exchanged, and freeze-dried as before, and then evaluated for DE and DP profile. DE was evaluated over a number of runs for each sample.

Average DE

Catalyst	Avg. DE (2 hr)	Avg. DE (4 hr)
AM&C A-7063	1.93	0.86
Raney™ GD 3110	1.75	0.77
Raney™ GD 3111	3.44	1.14
Raney™ GD 3201	6.17	3.32
Engelhard H-102	2.13	0.82
Degussa BK 113W	2.93	0.91
Acros (generic)	_____	2.08 (5.4 hrs)

As shown in the foregoing table, most of the listed catalysts were satisfactory. It was found that pressure
5 could be decreased to as low as about 600 psi with a concomitant temperature to about 130° C and an increase in purge rate to about 2 L/min.

The DP profile was evaluated after four hours reaction time under various conditions (impeller speed was
10 600 rpm in each case). The following results were observed for several of the runs.

DP Profile (% dry solids basis)

Catalyst	Raney GD3110	Engelhard H-107	AM&C A-7063	Raney GD3110	Degussa BK 113W	Degussa BK 113W	Raney GD3110
Pressure (psi)	1000	1000	1000	750	1000	1000	600
Temp (°C)	110	110	110	130	110	110	130
MALTRIN® M180 control	1	2	3	4	5	6	7
	44.8	45.3	44.0	44.0	44.40	44.3	44.4
	3.9	3.9	4.0	4.0	4.0	3.8	3.9
	10.0	10.0	10.0	9.8	9.9	9.8	9.9
	12.0	12.0	11.9	11.7	11.8	11.7	11.8
	5.8	5.9	6.1	6.2	6.1	6.1	6.2
	6.5	6.4	6.6	6.6	6.6	6.6	6.6

Catalyst		Raney GD3110	Engelhard H-107	AM&C A-7063	Raney GD3110	Degussa BK 113W	Degussa BK 113W	Raney GD3110	Degussa BK 113W
DP 3	8.5	8.7	8.5	8.8	8.8	8.9	8.9	8.8	8.9
DP 2	6.5	6.4	6.3	6.8	6.7	6.7	6.7	6.7	6.6
DP 1	1.9	1.7	1.7	1.6	1.8	1.7	1.7	1.8	1.8
DE % solids	~18	1.23 32.15	1.46 32.35	0.219 33.3	0.087 32.95	0.409 32.25	1.315 32.75	0.095 33.8	0.095 33.8

As shown, the DP profile of the starting malto-oligosaccharide mixture was substantially preserved, while the DE was reduced to essentially zero or was substantially reduced in each case.

Example 6

MALTRIN® M040 maltodextrin was catalytically hydrogenated in the same manner as in Example 3. Samples of reduced malto-oligosaccharide were obtained thereby in two separate runs. The DP profile and DE value for each run was evaluated, and the following results were obtained:

DP Profile (% dry solids basis)

	MALTRIN® M040 Control	Run 1	Run 2
DP>8	92.9	91.7	89.8
DP 8	0.7	0.7	0.9
DP 7	1.1	1.2	1.7
DP 6	1.1	1.3	1.7
DP 5	0.8	1.0	1.2
DP 4	1.1	1.2	1.4
DP 3	1.2	1.4	1.6
DP 2	0.7	0.8	1.1
DP 1	0.3	0.4	0.4
DE	~5	0.502	0.62

These results illustrate that, for each run, the DP profile was substantially preserved, while the DE value was reduced to a value of substantially zero.

Example 7

Temperature Stability

This example illustrates the improved temperature stability of the reduced malto-oligosaccharide of the invention.

Samples of MALTRIN® M180, M100 and M040 were comparatively evaluated against hydrogenated samples of M180, M100, and M040 using a TLA 2050 Thermogravimetric Analyzer (TA Instruments Inc., New Castle, DE). To the analyzer pan was added 5.000-8.000 mg of the sample (in separate test runs). Each sample was heated from 25° C to 600° C at 10° C/min in oxygen (purge rate of 100 cm³/min). The onset of weight change of the sample was taken as the onset of thermal degradation. The following results were obtained.

Sample	Onset of Degradation Temperature (°C)	Temperature Stability Increase (Δ°C)
M180	263.2	
Hydrogenated M180	286.2	23.0
M100	270.4	
Hydrogenated M100	292.2	21.8
M040	270.2	
Hydrogenated M040	288.1	17.9

These results demonstrate that the reduced malto-oligosaccharides of the invention have an improved thermal stability as compared with their non-reduced counterparts.

While particular embodiments of the invention have
5 been shown, it will be understood that the invention is not limited thereto since modifications may be made by those skilled in the art, particularly in light of the foregoing teachings. It is, therefore, contemplated by the appended claims to cover any such modifications as
10 incorporate those features which constitute the essential features of these improvements within the true spirit and scope of the invention. All references cited herein are hereby incorporated by reference in their entireties.

WHAT IS CLAIMED IS:

1. A method for reducing a mixture of a plurality of malto-oligosaccharide species to a DE of essentially zero, said plurality of malto-oligosaccharide species differing at least in DP value thus defining a DP profile for said mixture, the method comprising the steps of:

providing said malto-oligosaccharide mixture, and
catalytically hydrogenating said mixture of malto-oligosaccharide species under hydrogenation conditions suitable to substantially preserve the DP profile of said mixture.

2. Method according to claim 1, said method including a step of hydrogenating said mixture in the presence of a metal hydrogenation catalyst.

3. Method according to claim 2, said catalyst being a metal catalyst selected from the group consisting of platinum, palladium, ruthenium, rhodium, and activated nickel.

4. Method according to claim 3, said catalyst being activated nickel.

5. Method according to claim 4, said catalytic hydrogenation being performed at a temperature ranging from about 50° C to about 150° C and a pressure ranging up to about 1500 psi.

6. Method according to claim 5, said catalytic hydrogenation being performed at a temperature ranging from about 100° C to about 130° C and a pressure ranging up to about 1500 psi.

7. Method according to claim 6, said pressure ranging from about 200 psi to about 1500 psi.

8. Method according to claim 6, said temperature ranging from about 110° C to about 120° C and said pressure ranging from about 400 psi to about 700 psi.

9. Method according to claim 1, at least one of said plurality of species having a DP greater than 5.

10. Method according to claim 1, at least one of said species having a DP greater than about 8.

11. Method according to claim 1, at least one of said species having a DP greater than about 10.

12. Method according to claim 1, at least about 80% of said species having a DP greater than 5.

13. Method according to claim 12, at least about 60% of said species having a DP greater than 8.

14. Method according to claim 13, at least about 60% of said species having a DP greater than 10.

15. Method according to claim 14, at least about 80% of said species having a DP greater than 10.

16. Method according to claim 1, at least about 75% of said species having a DP greater than 5 and at least about 40% of said species having a DP greater than 10.

17. Method according to claim 1, wherein said malto-oligosaccharide mixture has a DE of 19 or less prior to hydrogenation.

18. Method according to claim 1, wherein the mixture of malto-oligosaccharides is catalytically hydrogenated at a pH ranging from about 3.5 to about 8.5

19. Method according to claim 18, wherein said pH ranges from about 4.5 to about 8.5.

20. Method according to claim 19, wherein said pH ranges from about 5.0 to about 6.0

21. Process for the reduction of a malto-oligosaccharide mixture, the process comprising the steps of:

providing a catalytic bed including a hydrogenation catalyst;

providing a malto-oligosaccharide mixture including a plurality of malto-oligosaccharide species, said plurality of malto-oligosaccharide species differing at least in DP value thus defining a DP profile for said mixture,

continuously introducing a malto-oligosaccharide mixture and hydrogen to said catalytic bed under hydrogenation conditions sufficient to catalytically hydrogenate said mixture to substantially reduce the DE thereof, said conditions being suitable to substantially preserve the DP profile of said mixture.

22. Process according to claim 21, said catalyst being a metal catalyst selected from the group consisting of platinum, palladium, ruthenium, rhodium, and activated nickel.

23. Process according to claim 22, said metal catalyst being activated nickel.

24. Process according to claim 23, said catalytic hydrogenation being performed at a temperature ranging from about 100° C to about 130° C and a pressure ranging up to about 1500 psi.

25. Process according to claim 24, said pressure ranging from about 200 psi to about 1500 psi.

26. Process according to claim 24, said pressure ranging from about 400 psi to about 700 psi and said temperature ranging from about 110° C to about 120° C.

27. Process according to claim 21, at least one of said species having a DP greater than about 5.

28. Process according to claim 21, at least one of said species having a DP greater than about 8.

29. Process according to claim 21, at least about 80% of said species having a DP greater than 5.

30. Process according to claim 29, at least about 60% of said species having a DP greater than 8.

31. Process according to claim 30, at least about 60% of said species having a DP greater than 10.

32. Process according to claim 21, at least about 80% of said species having a DP greater than 10.

33. Process according to claim 21, at least 75% of said species having a DP greater than 5 and at least about 40% of said species having a DP greater than 10.

34. Process according to claim 21, wherein said malto-oligosaccharide mixture is reduced in said catalytic bed at a pH ranging from 3.5 to about 8.5

35. Process according to claim 34, wherein said pH ranges from about 4.5 to about 5.5.

36. Process according to claim 35, wherein said pH ranges from about 5.0 to about 6.0.

37. Product prepared by a process comprising the steps of:

providing a mixture of a plurality of malto-oligosaccharide species, said plurality of malto-oligosaccharide species differing at least in DP value thus defining a DP profile for said mixture; and

catalytically hydrogenating said mixture of malto-oligosaccharide species under hydrogenation conditions sufficient to substantially preserve the DP profile of said mixture and to substantially reduce the DE of said species.

38. Product according to claim 37, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

39. Product according to claim 37, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

40. Product according to claim 39, at least one of said plurality of species having a DP greater than 5.

41. Product according to claim 39, at least one of said species having a DP greater than about 8.

42. Product according to claim 39, at least one of said species having a DP greater than about 10.

43. Product according to claim 39, at least about 80% of said species having a DP greater than 5.

44. Product according to claim 43, at least about 60% of said species having a DP greater than 8.

45. Product according to claim 44, at least about 60% of said species having a DP greater than 10.

46. Product according to claim 45, at least about 80% of said species having a DP greater than 10.

47. Product according to claim 31, at least about 75% of said species having a DP greater than 5 and at least about 40% of said species having a DP greater than 10.

48. Method for preparing a reduced malto-oligosaccharide comprising the steps of:

providing a starch;

hydrolyzing said starch to provide a mixture of malto-oligosaccharide species, said plurality of malto-oligosaccharide species differing at least in DP value thus defining a DP profile for said mixture; and

catalytically hydrogenating said malto-oligosaccharide species under hydrogenation conditions suitable to substantially preserve the DP profile of said mixture and to substantially reduce the DE of said mixture.

49. Method according to claim 48, at least about 80% of said species having a DP greater than 5.

50. Method according to claim 49, at least about 60% of said species having a DP greater than 8.

51. Method according to claim 50, at least about 60% of said species having a DP greater than 10.

52. Method according to claim 51, at least about 80% of said species having a DP greater than 10.

53. Method according to claim 48, at least about 75% of said species having a DP greater than 5 and at least about 40% of said species having a DP greater than 10.

54. Method according to claim 48, wherein said malto-oligosaccharide mixture is catalytically hydrogenated at a pH ranging from about 3.5 to about 8.5.

55. Method according to claim 54, wherein said pH ranges from about 4.5 to about 6.5.

56. Method according to claim 55, wherein said pH ranges from about 5.0 to about 6.0

57. Method for reducing a mixture of a plurality of oligosaccharide species to a DE of essentially zero, said plurality of oligosaccharide species differing at least in DP value thus defining a DP profile for said mixture, the method comprising the steps of:

providing said oligosaccharide mixture; and

catalytically hydrogenating said mixture of oligosaccharide species under hydrogenation conditions suitable to substantially preserve the DP profile of said mixture.

58. Method according to claim 57, at least about 80% of said species having a DP greater than 5.

59. Method according to claim 58, at least about 60% of said species having a DP greater than 8.

60. Method according to claim 59, at least about 60% of said species having a DP greater than 10.

61. Method according to claim 60, at least about 80% of said species having a DP greater than 10.

62. Method according to claim 57, at least about 75% of said species having a DP greater than 5 and at least about 40% of said species having a DP greater than 10.

63. Mixture of plurality of reduced malto-oligosaccharide species, each of said species comprising a plurality of 1,4-linked glucose residues, said mixture having a DE of essentially zero, at least about 80% of said species having a DP greater than 5.

64. Mixture according to claim 63, at least about 60% of said species having a DP greater than 10.

65. Mixture according to claim 64, at least about 80% of said species having a DP greater than 10.

66. Mixture of plurality of reduced malto-oligosaccharide species, each of said species comprising a plurality of 1,4-linked glucose residues, said mixture having a DE of essentially zero, at least about 75% of said species having a DP greater than 5 and at least 40% of said species having a DP greater than 10.

67. Mixture according to claim 66, said mixture having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

68. Mixture according to claim 67, said mixture having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

69. Mixture according to claim 66, at least about 80% of said species having a DP greater than 10.

70. Method for substantially reducing the DE of a malto-oligosaccharide mixture, the method comprising the steps of:

providing a malto-oligosaccharide mixture,
said mixture having a DE greater than 2 and having the following approximate profile:

DP	DP profile (% dry solids basis)
DP>8	46.6
DP 8	3.9
DP 7	9.5
DP 6	11.4
DP 5	5.9
DP 4	6.4
DP 3	8.3
DP 2	6.2
DP 1	1.8

catalytically hydrogenating said malto-oligosaccharide mixture in a reaction mixture under the following reaction conditions:

Pressure 400 psi - 700 psi

Temperature 100° C to 130° C

and recovering a reduced malto-oligosaccharide mixture from said reaction mixture, the DE of said reduced malto-oligosaccharide mixture being substantially reduced and the DP profile of said malto-oligosaccharide mixture being substantially preserved.

71. Reduced malto-oligosaccharide product prepared in accordance with the method of claim 70.

72. Product according to claim 71, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

73. Product according to claim 72, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

74. Method for substantially reducing the dextrose equivalent value of a malto-oligosaccharide mixture, the method comprising the steps of:

providing a malto-oligosaccharide mixture,
said mixture having a DE value greater than 2 and having the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	54.7
DP 8	4.8
DP 7	9.1
DP 6	8.4
DP 5	4.7
DP 4	5.5
DP 3	6.7
DP 2	4.8
DP 1	1.3

catalytically hydrogenating said malto-oligosaccharide mixture in a reaction mixture under the following reaction conditions:

Pressure 400 psi - 700 psi

Temperature 100° C to 130° C
and recovering a reduced malto-oligosaccharide mixture from said reaction mixture, the DE of said reduced malto-oligosaccharide mixture being substantially reduced and the DP profile of said malto-oligosaccharide mixture being substantially preserved.

75. Reduced malto-oligosaccharide product prepared in accordance with the method of claim 74.

76. Product according to claim 75, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

77. Product according to claim 75, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

78. Method for substantially reducing the dextrose equivalent value of a malto-oligosaccharide mixture, the method comprising the steps of:

providing a malto-oligosaccharide mixture,
said mixture having a DE value greater than 2 and having the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	67.8

DP	DP profile (% dry solids basis)
DP 8	4.5
DP 7	7.0
DP 6	6.1
DP 5	3.3
DP 4	3.7
DP 3	4.2
DP 2	2.5
DP 1	0.7

catalytically hydrogenating said malt-oligosaccharide mixture in a reaction mixture under the following reaction conditions:

Pressure 400 psi - 700 psi

Temperature 100° C to 130° C

and recovering a reduced malto-oligosaccharide mixture from said reaction mixture, the DE of said reduced malto-oligosaccharide mixture being substantially reduced and the DP profile of said malto-oligosaccharide mixture being substantially preserved.

79. Reduced malto-oligosaccharide product prepared in accordance with the method of claim 78.

80. Product according to claim 79, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

81. Product according to claim 79, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

82. Method for substantially reducing the dextrose equivalent value of a malto-oligosaccharide mixture, the method comprising the steps of:

providing a malto-oligosaccharide mixture,
said mixture having a DE value greater than 2 and having the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	90.6
DP 8	1.5
DP 7	1.5
DP 6	1.4
DP 5	1.3
DP 4	1.1
DP 3	1.0
DP 2	0.8
DP 1	0.8

catalytically hydrogenating said malto-oligosaccharide mixture in a reaction mixture under the following reaction conditions:

Pressure 400 psi - 700 psi

Temperature 100° C to 130° C
and recovering a reduced malto-oligosaccharide mixture from said reaction mixture, the DE of said reduced malto-oligosaccharide mixture being substantially reduced and the DP profile of said malto-oligosaccharide mixture being substantially preserved.

83. Reduced malto-oligosaccharide product prepared in accordance with the method of claim 82.

84. Product according to claim 82, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

85. Product according to claim 82, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

86. Method for substantially reducing the dextrose equivalent value of a malto-oligosaccharide mixture, the method comprising the steps of:

providing a malto-oligosaccharide mixture,
said mixture having a DE value greater than 2 and having the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	88.5

DP	DP profile (% dry solids basis)
DP 8	2.0
DP 7	2.4
DP 6	1.8
DP 5	1.3
DP 4	1.4
DP 3	1.4
DP 2	0.9
DP 1	0.3

catalytically hydrogenating said malto-oligosaccharide mixture in a reaction mixture under the following reaction conditions:

Pressure 400 psi - 700 psi

Temperature 100° C to 130° C

and recovering a reduced malto-oligosaccharide mixture from said reaction mixture, the DE of said reduced malto-oligosaccharide mixture being substantially reduced and the DP profile of said malto-oligosaccharide mixture being substantially preserved.

87. Reduced malto-oligosaccharide product prepared in accordance with the method of claim 86.

88. Product according to claim 87, said product having an absorbance of less than about 0.25 after a 10% aqueous

solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

89. Product according to claim 87, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

90. A reduced maltodextrin having a DE of substantially zero and the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	46.6
DP 8	3.9
DP 7	9.5
DP 6	11.4
DP 5	5.9
DP 4	6.4
DP 3	8.3
DP 2	6.2
DP 1	1.8

91. Product according to claim 90, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10

92. Product according to claim 90, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

93. A reduced maltodextrin having a DE of substantially zero and the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	54.7
DP 8	4.8
DP 7	9.1

DP 6	8.4
DP 5	4.7
DP 4	5.5
DP 3	6.7
DP 2	4.8
DP 1	1.3

94. Product according to claim 93, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

95. Product according to claim 93, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

96. A reduced maltodextrin having a DE of substantially zero and the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	67.8
DP 8	4.5
DP 7	7.0
DP 6	6.1
DP 5	3.3

DP 4	3.7
DP 3	4.2
DP 2	2.5
DP 1	0.7

97. Product according to claim 96, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

98. Product according to claim 96, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

99. A reduced maltodextrin having a DE of substantially zero and the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	90.6
DP 8	1.5
DP 7	1.5
DP 6	1.4
DP 5	1.3
DP 4	1.1
DP 3	1.0
DP 2	0.8

DP	DP profile (% dry solids basis)
DP 1	0.8

100. Product according to claim 99, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

101. Product according to claim 99, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

102. A reduced maltodextrin having a DE of substantially zero and the following approximate DP profile:

DP	DP profile (% dry solids basis)
DP>8	88.5
DP 8	2.0
DP 7	2.4
DP 6	1.8
DP 5	1.3
DP 4	1.4
DP 3	1.4
DP 2	0.9

DP 1	0.3
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103. Product according to claim 102, said product having an absorbance of less than about 0.25 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10

104. Product according to claim 102, said product having an absorbance of less than about 0.15 after a 10% aqueous solution of said product has been held for two hours at about 75° C at a pH ranging from about pH 9 to pH 10.

105. A method for reducing a mixture of a plurality of malto-oligosaccharide species to a DE of essentially zero, said plurality of malto-oligosaccharide species differing at least in DP value thus defining a DP profile for said mixture, the method comprising the steps of:

providing said malto-oligosaccharide mixture; and
catalytically hydrogenating said malto-oligosaccharide mixture in an aqueous solution at a pH ranging from about 3.5 to about 8.5.

106. A method according to claim 105, wherein said pH ranges from about 4.5 to about 6.5.

107. A method according to claim 106, wherein said pH ranges from about 5.0 to about 6.0.

108. A lyophilization method comprising the steps of:
providing a biological sample in an aqueous
solution:

adding to said sample a reduced malto-
oligosacchride to thereby form a combination; and
lyophilizing said combination.

INTERNATIONAL SEARCH REPORT

International Application No

PCT/US 99/01098

A. CLASSIFICATION OF SUBJECT MATTER

IPC 6 C08B30/18

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 6 C08B

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	GB 526 839 A (I.G.FARBENINDUSTRIE) 26 September 1940 see page 1, line 65 - line 71 ---	1-108
X	PATENT ABSTRACTS OF JAPAN vol. 16, no. 431 (C-983), 9 September 1992 & JP 04 148661 A (NIPPON SHOKUHIN KAKO), 21 May 1992 see abstract & DATABASE WPI Week 9225 Derwent Publications Ltd., London, GB; AN 223227 ---	1
A	US 4 322 569 A (CHAO ET AL.) 30 March 1982 cited in the application ---	
	--- -/--	

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

* Special categories of cited documents :

"A" document defining the general state of the art which is not considered to be of particular relevance

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Date of the actual completion of the international search

26 April 1999

Date of mailing of the international search report

07/05/1999

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Intern. Application No
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